Food Establishment Inspection Report

Score: 95.5

Establishment Name: NOODLES COMPANY #866 **Establishment ID:** 4092017052

Location Address: 1055 BEAVER CREEK COMMONS DR
City: APEX State: North Carolina
Zip: 27502 County: 92 Wake
Permittee: THE NOODLE SHOP, INC.
Telephone: (919) 362-9153

⊗ Inspection ○ Re-Inspection ○ Educational Visit

Wastewater System:
⊗ Municipal/Community ○ On-Site System

Water Supply:
⊗ Municipal/Community ○ On-Site Supply

Date: 12/03/2024 Status Code: A
Time In: 1:30 PM Time Out: 3:00 PM
Category#: IV
FDA Establishment Type: Full-Service Restaurant

No. of Risk Factor/Intervention Violations: 1
No. of Repeat Risk Factor/Intervention Violations: 1

Foodborne Illness Risk Factors and Public Health Interventions

Risk factors: Contributing factors that increase the chance of developing foodborne illness.
Public Health Interventions: Control measures to prevent foodborne illness or injury

Compliance Status						OUT			CDI	R	VR
Supervision .2652											
1	IN	OUT	N/A		PIC Present, demonstrates knowledge, & performs duties	1		0			
2	IN	OUT	N/A		Certified Food Protection Manager	1		0			
Employee Health .2652											
3	IN	OUT			Management, food & conditional employee; knowledge, responsibilities & reporting	2	1	0			
4	IN	OUT			Proper use of reporting, restriction & exclusion	3	1.5	0			
5	IN	OUT			Procedures for responding to vomiting & diarrheal events	1	0.5	0			
Good Hygienic Practices .2652, .2653											
6	IN	OUT			Proper eating, tasting, drinking or tobacco use	1	0.5	0			
7	IN	OUT			No discharge from eyes, nose, and mouth	1	0.5	0			
Preventing Contamination by Hands .2652, .2653, .2655, .2656											
8	IN	OUT			Hands clean & properly washed	4	2	0			
9	IN	OUT	N/A	N/O	No bare hand contact with RTE foods or pre-approved alternate procedure properly followed	4	2	0			
10	IN	OUT	N/A		Handwashing sinks supplied & accessible	2	1	0			
Approved Source .2653, .2655											
11	IN	OUT			Food obtained from approved source	2	1	0			
12	IN	OUT		N/O	Food received at proper temperature	2	1	0			
13	IN	OUT			Food in good condition, safe & unadulterated	2	1	0			
14	IN	OUT	N/A	N/O	Required records available: shellstock tags, parasite destruction	2	1	0			
Protection from Contamination .2653, .2654											
15	IN	OUT	N/A	N/O	Food separated & protected	3	1.5	0			
16	IN	OUT			Food-contact surfaces: cleaned & sanitized	3	1.5	0	X	X	
17	IN	OUT			Proper disposition of returned, previously served, reconditioned & unsafe food	2	1	0			
Potentially Hazardous Food Time/Temperature .2653											
18	IN	OUT	N/A	N/O	Proper cooking time & temperatures	3	1.5	0			
19	IN	OUT	N/A	N/O	Proper reheating procedures for hot holding	3	1.5	0			
20	IN	OUT	N/A	N/O	Proper cooling time & temperatures	3	1.5	0			
21	IN	OUT	N/A	N/O	Proper hot holding temperatures	3	1.5	0			
22	IN	OUT	N/A	N/O	Proper cold holding temperatures	3	1.5	0			
23	IN	OUT	N/A	N/O	Proper date marking & disposition	3	1.5	0			
24	IN	OUT	N/A	N/O	Time as a Public Health Control; procedures & records	3	1.5	0			
Consumer Advisory .2653											
25	IN	OUT	N/A		Consumer advisory provided for raw/ undercooked foods	1	0.5	0			
Highly Susceptible Populations .2653											
26	IN	OUT	N/A		Pasteurized foods used; prohibited foods not offered	3	1.5	0			
Chemical .2653, .2657											
27	IN	OUT	N/A		Food additives: approved & properly used	1	0.5	0			
28	IN	OUT	N/A		Toxic substances properly identified stored & used	2	1	0			
Conformance with Approved Procedures .2653, .2654, .2658											
29	IN	OUT	N/A		Compliance with variance, specialized process, reduced oxygen packaging criteria or HACCP plan	2	1	0			

Good Retail Practices

Good Retail Practices: Preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.

Compliance Status						OUT			CDI	R	VR
Safe Food and Water .2653, .2655, .2658											
30	IN	OUT	N/A		Pasteurized eggs used where required	1	0.5	0			
31	IN	OUT			Water and ice from approved source	2	1	0			
32	IN	OUT	N/A		Variance obtained for specialized processing methods	2	1	0			
Food Temperature Control .2653, .2654											
33	IN	OUT			Proper cooling methods used; adequate equipment for temperature control	1	0.5	0			
34	IN	OUT	N/A	N/O	Plant food properly cooked for hot holding	1	0.5	0			
35	IN	OUT	N/A	N/O	Approved thawing methods used	1	0.5	0			
36	IN	OUT			Thermometers provided & accurate	1	0.5	0			
Food Identification .2653											
37	IN	OUT			Food properly labeled: original container	2	1	0			
Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657											
38	IN	OUT			Insects & rodents not present; no unauthorized animals	2	1	0			
39	IN	OUT			Contamination prevented during food preparation, storage & display	2	1	0			
40	IN	OUT			Personal cleanliness	1	0.5	0			
41	IN	OUT			Wiping cloths: properly used & stored	1	0.5	0			
42	IN	OUT	N/A		Washing fruits & vegetables	1	0.5	0			
Proper Use of Utensils .2653, .2654											
43	IN	OUT			In-use utensils: properly stored	1	0.5	0			
44	IN	OUT			Utensils, equipment & linens: properly stored, dried & handled	X	0.5	0		X	
45	IN	OUT			Single-use & single-service articles: properly stored & used	1	0.5	0			
46	IN	OUT			Gloves used properly	1	0.5	0			
Utensils and Equipment .2653, .2654, .2663											
47	IN	OUT			Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used	1	0.5	0		X	
48	IN	OUT			Warewashing facilities: installed, maintained & used; test strips	1	0.5	0			
49	IN	OUT			Non-food contact surfaces clean	X	0.5	0		X	
Physical Facilities .2654, .2655, .2656											
50	IN	OUT	N/A		Hot & cold water available; adequate pressure	1	0.5	0			
51	IN	OUT			Plumbing installed; proper backflow devices	2	1	0			
52	IN	OUT			Sewage & wastewater properly disposed	2	1	0			
53	IN	OUT	N/A		Toilet facilities: properly constructed, supplied & cleaned	1	0.5	0			
54	IN	OUT			Garbage & refuse properly disposed; facilities maintained	1	0.5	0			
55	IN	OUT			Physical facilities installed, maintained & clean	1	0.5	0		X	
56	IN	OUT			Meets ventilation & lighting requirements; designated areas used	1	0.5	0			

TOTAL DEDUCTIONS: 4.5

Comment Addendum to Food Establishment Inspection Report

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Location Address: 1055 BEAVER CREEK COMMONS DR
[X] Inspection [ ] Re-Inspection Date: 12/03/2024
City: APEX State: NC
[ ] Educational Visit Status Code: A
County: 92 Wake Zip: 27502
Comment Addendum Attached? [X] Category #: IV
Wastewater System: [X] Municipal/Community [ ] On-Site System
Water Supply: [X] Municipal/Community [ ] On-Site System
Email 1:
Permittee: THE NOODLE SHOP, INC.
Email 2:
Telephone: (919) 362-9153
Email 3: APEX@NOODLES.COM

Temperature Observations

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
spinach/alfredo/cold top	41/41				
meatballs/chicken/walk in cooler	40/41				
cheese sauce/meatballs/steam well	145/150				
raw chicken/meatballs/cooler drawer	40/39				
cut tomato/lettuce/prep top cooler, expo	40/41				
cheese/prep bottom cooler, expo	41				
shrimp/cheese tortellini/reach in cooler	40/41				
cut tomato/tofu/prep cooler, 1-door top	41/41				
cut tomato/roasted corn/prep cooler, 1-door bottom	41				
cavatappi/egg noodles/prep cooler, 2-door top	41/40				
cavatappi/prep cooler, 2-door bottom	41				
spaghetti noodles/lo mien/expo cooler	41/41				
chicken/grill press, final cook	177				

	First	Last
Person in Charge (Print & Sign):	Yolanda	Austin
Regulatory Authority (Print & Sign):	Elizabeth	Jackson

REHS ID: 2944 - Jackson, Elizabeth Verification Dates: Priority: Priority Foundation: Core:

REHS Contact Phone Number: (919) 210-8058

Authorize final report to be received via Email:

Comment Addendum to Inspection Report

Establishment Name: NOODLES COMPANY #866 **Establishment ID:** 4092017052

Date: 12/03/2024 **Time In:** 1:30 PM **Time Out:** 3:00 PM

Observations and Corrective Actions

Violations cited in this report must be corrected within the time frames below, or as stated in sections 8-405.11 of the food code.

16 4-601.11 (A); Priority Foundation; Various utensils and a container holding disassembled parts stored as clean soiled with dried food and debris. Food-contact surfaces shall be clean to sight and touch. CDI - Items moved to be thoroughly cleaned.

4-602.11; Core; Ice machine shoot soiled with black accumulation. Ice machines shall be cleaned as often as necessary to preclude accumulation of soil or mold. Ice machine cleaned during inspection.

44 4-903.11(A), (B) and (D); Core; Light grey racks (cook line) and blue racks (dish area) where clean dishes are stored are soiled with food residue and debris. Additionally, crumbs and food debris present in containers holding clean utensils. Cleaned and sanitized equipment and utensils shall be stored in a clean, dry location. Clean all racks where clean dishes are stored, and ensure clean utensils are stored in clean containers.

47 4-202.16; Core; Remove plastic packaging on the high-temp. dish machine for ease of cleanability.

4-501.11; Core; The reach-in cooler gasket is torn. Equipment shall be maintained in good repair. Replace gasket.

49 4-601.11(B) and (C); Core; The following areas/items including, but not limited to, need thorough and more frequent cleaning: walk-in cooler gasket, walk-in cooler shelving, and walk-in cooler fan guards; reach-in cooler shelving, and reach-in cooler gaskets; all cook line cooler gaskets, interiors, hinges, and handles; shelving above the prep area closest to the handwashing sink. The items/areas mentioned above are soiled with dust, black accumulation and debris. All exterior surfaces of equipment on the cook line soiled with grease and sticky to the touch. Non-food contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue and debris. Surfaces of cooking equipment shall be kept free of encrusted grease deposits and other soil accumulations.

55 6-501.12; Core; Walls behind prep areas need more thorough and more frequent cleaning. Specifically, near the front prep table and the wall directly facing the cook line. Additionally, flooring underneath cook line equipment soiled with food and debris. Physical facilities shall be cleaned as often as necessary to keep them clean.